

# Contents

<b>CHAPTER 1</b>	<b>PURPOSE AND DEFINITIONS</b>	<b>1</b>
<b>CHAPTER 2</b>	<b>MANAGEMENT AND PERSONNEL</b>	<b>23</b>
<b>CHAPTER 3</b>	<b>FOOD</b>	<b>47</b>
<b>CHAPTER 4</b>	<b>EQUIPMENT, UTENSILS, AND LINENS</b>	<b>101</b>
<b>CHAPTER 5</b>	<b>WATER, PLUMBING, AND WASTE</b>	<b>145</b>
<b>CHAPTER 6</b>	<b>PHYSICAL FACILITIES</b>	<b>165</b>
<b>CHAPTER 7</b>	<b>POISONOUS OR TOXIC MATERIALS</b>	<b>181</b>
<b>CHAPTER 8</b>	<b>COMPLIANCE AND ENFORCEMENT</b>	<b>189</b>
<b>INDEX</b>		<b>1-21</b>

## Chapter 1

### Purpose and Definitions

<b>1-1</b>	<b>TITLE, INTENT, SCOPE</b>	<b>1</b>
	<b>1-101 Title</b>	<b>1</b>
	<b>1-102 Intent</b>	<b>1</b>
	<b>1-103 Scope</b>	<b>1</b>
<b>1-2</b>	<b>DEFINITIONS</b>	<b>2</b>
	<b>1-201 Applicability and Terms Defined</b>	<b>2</b>

## Chapter 2

### Management and Personnel

<b>2-1</b>	<b>SUPERVISION</b>	<b>23</b>
	<b>2-101 Responsibility</b>	<b>23</b>
	<b>2-102 Knowledge</b>	<b>23</b>
	<b>2-103 Duties</b>	<b>26</b>
<b>2-2</b>	<b>EMPLOYEE HEALTH</b>	<b>28</b>
	<b>2-201 Responsibilities of Permit Holder, Person in Charge, Food Employees, and Conditional Employees</b>	<b>28</b>

<b>2-3</b>	<b>PERSONAL CLEANLINESS</b>	<b>40</b>
	2-301 Hands and Arms	40
	2-302 Fingernails	44
	2-303 Jewelry	44
	2-304 Outer Clothing	44
<b>2-4</b>	<b>HYGIENIC PRACTICES</b>	<b>45</b>
	2-401 Food Contamination Prevention	45
	2-402 Hair Restraints	46
	2-403 Animals	46

Chapter 3	<b>Food</b>
-----------	-------------

<b>3-1</b>	<b>CHARACTERISTICS</b>	<b>47</b>
	3-101 Condition	47
<b>3-2</b>	<b>SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS</b>	<b>48</b>
	3-201 Sources	48
	3-202 Specifications for Receiving	52
	3-203 Original Containers and Records	57
<b>3-3</b>	<b>PROTECTION FROM CONTAMINATION AFTER RECEIVING</b>	<b>59</b>
	3-301 Preventing Contamination by Employees	59
	3-302 Preventing Food and Ingredient Contamination	61
	3-303 Preventing Contamination from Ice Used as a Coolant	64
	3-304 Preventing Contamination from Equipment, Utensils, and Linens	65
	3-305 Preventing Contamination from the Premises	68
	3-306 Preventing Contamination by Consumers	70
	3-307 Preventing Contamination from Other Sources	72
<b>3-4</b>	<b>DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN</b>	<b>72</b>

	3-401	Cooking	72				
	3-402	Freezing	76				
	3-403	Reheating	77				
	3-404	Other Methods	78				
3-5	<b>LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN</b>		79				
	3-501	Temperature and Time Control	79				
	3-502	Specialized Processing Methods	88				
3-6	<b>FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING</b>		93				
	3-601	Accurate Representation	93				
	3-602	Labeling	93				
	3-603	Consumer Advisory	95				
3-7	<b>CONTAMINATED FOOD</b>		96				
	3-701	Disposition	96				
3-8	<b>SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS</b>		97				
	3-801	Additional Safeguards	97				
<table border="1"> <tr> <td>Chapter 4</td> <td colspan="3"><b>Equipment, Utensils, and Linens</b></td> </tr> </table>				Chapter 4	<b>Equipment, Utensils, and Linens</b>		
Chapter 4	<b>Equipment, Utensils, and Linens</b>						
4-1	<b>MATERIALS FOR CONSTRUCTION AND REPAIR</b>		101				
	4-101	Multiuse	101				
	4-102	Single-Service and Single-Use	104				
4-2	<b>DESIGN AND CONSTRUCTION</b>		105				
	4-201	Durability and Strength	105				
	4-202	Cleanability	105				
	4-203	Accuracy	107				
	4-204	Functionality	108				
	4-205	Acceptability	117				
4-3	<b>NUMBERS AND CAPACITIES</b>		117				
	4-301	Equipment	117				

	4-302	Utensils, Temperature Measuring Devices, and Testing Devices	119
4-4		LOCATION AND INSTALLATION	120
	4-401	Location	120
	4-402	Installation	121
4-5		MAINTENANCE AND OPERATION	123
	4-501	Equipment	123
	4-502	Utensils and Temperature and Pressure Measuring Devices	128
4-6		CLEANING OF EQUIPMENT AND UTENSILS	129
	4-601	Objective	129
	4-602	Frequency	130
	4-603	Methods	133
4-7		SANITIZATION OF EQUIPMENT AND UTENSILS	137
	4-701	Objective	137
	4-702	Frequency	137
	4-703	Methods	137
4-8		LAUNDERING	138
	4-801	Objective	138
	4-802	Frequency	138
	4-803	Methods	139
4-9		PROTECTION OF CLEAN ITEMS	140
	4-901	Drying	140
	4-902	Lubricating and Reassembling	140
	4-903	Storing	141
	4-904	Preventing Contamination	142

## Chapter 5

### Water, Plumbing, and Waste

5-1		WATER	145
	5-101	Source	145
	5-102	Quality	146

	5-103	Quantity and Availability	147				
	5-104	Distribution, Delivery, and Retention	147				
5-2	<b>PLUMBING SYSTEM</b>		<b>148</b>				
	5-201	Materials	148				
	5-202	Design, Construction, and Installation	148				
	5-203	Numbers and Capacities	150				
	5-204	Location and Placement	151				
	5-205	Operation and Maintenance	151				
5-3	<b>MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK</b>		<b>153</b>				
	5-301	Materials	153				
	5-302	Design and Construction	153				
	5-303	Numbers and Capacities	155				
	5-304	Operation and Maintenance	156				
5-4	<b>SEWAGE, OTHER LIQUID WASTE, AND RAINWATER</b>		<b>156</b>				
	5-401	Mobile Holding Tank	156				
	5-402	Retention, Drainage, and Delivery	157				
	5-403	Disposal Facility	158				
5-5	<b>REFUSE, RECYCLABLES, AND RETURNABLES</b>		<b>159</b>				
	5-501	Facilities on the Premises	159				
	5-502	Removal	163				
	5-503	Facilities for Disposal and Recycling	164				
<table border="1"> <tr> <td>Chapter 6</td> <td colspan="3"><b>Physical Facilities</b></td> </tr> </table>				Chapter 6	<b>Physical Facilities</b>		
Chapter 6	<b>Physical Facilities</b>						
6-1	<b>MATERIALS FOR CONSTRUCTION AND REPAIR</b>		<b>165</b>				
	6-101	Indoor Areas	165				
	6-102	Outdoor Areas	170				
6-2	<b>DESIGN, CONSTRUCTION, AND INSTALLATION</b>		<b>166</b>				
	6-201	Cleanability	166				
	6-202	Functionability	168				
6-3	<b>NUMBERS AND CAPACITIES</b>		<b>172</b>				

	6-301	Handwashing Sinks	172				
	6-302	Toilets and Urinals	174				
	6-303	Lighting	174				
	6-304	Ventilation	174				
	6-305	Dressing Areas and Lockers	175				
	6-306	Service Sinks	175				
6-4		<b>LOCATION AND PLACEMENT</b>	<b>175</b>				
	6-401	Handwashing Sinks	175				
	6-402	Toilet Rooms	175				
	6-403	Employee Accommodations	175				
	6-404	Distressed Merchandise	176				
	6-405	Refuse, Recyclables, and Returnables	176				
6-5		<b>MAINTENANCE AND OPERATION</b>	<b>176</b>				
	6-501	Premises, Structures, Attachments, and Fixtures – Methods	176				
<table border="1"> <tr> <td>Chapter 7</td> <td colspan="3"><b>Poisonous or Toxic Materials</b></td> </tr> </table>				Chapter 7	<b>Poisonous or Toxic Materials</b>		
Chapter 7	<b>Poisonous or Toxic Materials</b>						
7-1		<b>LABELING AND IDENTIFICATION</b>	<b>181</b>				
	7-101	Original Containers	181				
	7-102	Working Containers	181				
7-2		<b>OPERATIONAL SUPPLIES AND APPLICATIONS</b>	<b>182</b>				
	7-201	Storage	182				
	7-202	Presence and Use	182				
	7-203	Container Prohibitions	184				
	7-204	Chemicals	184				
	7-205	Lubricants	185				
	7-206	Pesticides	185				
	7-207	Medicines	186				
	7-208	First Aid Supplies	186				
	7-209	Other Personal Care Items	187				
7-3		<b>STOCK AND RETAIL SALE</b>	<b>187</b>				
	7-301	Storage and Display	187				

<b>8-1</b>	<b>CODE APPLICABILITY</b>	<b>189</b>
	8-101 Use for Intended Purpose	189
	8-102 Additional Requirements	190
	8-103 Variances	190
<b>8-2</b>	<b>PLAN SUBMISSION AND APPROVAL</b>	<b>192</b>
	8-201 Facility and Operating Plans	192
	8-202 Confidentiality	195
	8-203 Construction Inspection and Approval	195
<b>8-3</b>	<b>PERMIT TO OPERATE</b>	<b>195</b>
	8-301 Requirement	195
	8-302 Application Procedure	196
	8-303 Issuance	199
	8-304 Conditions of Retention	200
<b>8-4</b>	<b>INSPECTION AND CORRECTION OF VIOLATIONS</b>	<b>202</b>
	8-401 Frequency	202
	8-402 Access	204
	8-403 Report of Findings	206
	8-404 Imminent Health Hazard	208
	8-405 Violation of Critical Item	208
	8-406 Noncritical Violation	209
<b>8-5</b>	<b>PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES</b>	<b>210</b>
	8-501 Investigation and Control	210